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L5: Entry 10 of 20

File: DWPI

Jul 4, 1988

DERWENT-ACC-NO: 1988-224877
 DERWENT-WEEK: 198832
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TITLE: Preventing discolouration of lean meat - by placing slices of meat in cold room, sealing and supplying carbon monoxide to carbonylate haem proteins in meat

PATENT-ASSIGNEE:

ASSIGNEE	CODE
MIE-KEN KATSUO MAGU	MIEKN

PRIORITY-DATA:

1986JP-0307240 December 23, 1986

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 63160564 A	July 4, 1988	N/A	004	N/A

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-NO
JP63160564A	December 23, 1986	1986JP-0307240	N/A

INT-CL (IPC): A23L 1/31

ABSTRACTED-PUB-NO: JP63160564A

BASIC-ABSTRACT:

The method includes (a) putting slices of fish meat and animal meat showing lean colour in a cold carbon monoxide room, (b) closing the room tightly, (c) supplying carbon monoxide in the room to carbonylate the haem protein in the slices and (d) fixing the lean colour which is hardly oxidized and discoloured.

USE/ADVANTAGE - Lean meat of tuna, bonito, etc. rapidly browns and its commercial value therefore falls. This method prevents discolouration and lean colour can be held stably for long time.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: PREVENT DISCOLOUR LEAN MEAT PLACE SLICE MEAT COLD ROOM SEAL SUPPLY CARBON MONO OXIDE HAEM PROTEIN MEAT

DERWENT-CLASS: D12 D13 E36

CPI-CODES: D03-A01; D03-A02; E31-N05B;

CHEMICAL-CODES:

Chemical Indexing M3 *01*

Fragmentation Code
 C106 C108 C550 C730 C800 C801 C802 C803 C805 C807
 M411 M781 M903 M904 M910 Q224 Q225

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File: JPAB

Nov 22, 1993

PUB-N0: JP405308923A
DOCUMENT-IDENTIFIER: JP 05308923 A
TITLE: COLORATION AND APPARATUS THEREFOR

PUBN-DATE: November 22, 1993

INVENTOR-INFORMATION:

NAME
MAKINO, KAKUZOU

ASSIGNEE-INFORMATION:

NAME	COUNTRY
MAKINO KAKUZOU	N/A

APPL-NO: JP04165233
APPL-DATE: May 13, 1992

INT-CL (IPC): A23L 1/27

ABSTRACT:

PURPOSE: To stabilize and set the color tone by coloring a large amount of fresh foods composed mainly of raw fishes and raw meat to clear red in a short time without using a chemical substance as an additive.

CONSTITUTION: Carbon monoxide is generated by incompletely burning a carbon-containing compound 1 accommodated in a tank 2 and the generated carbon monoxide is cooled up to room temperatures. A tank 7 is subsequently evacuated and a raw fish such as a tuna or raw meat is then put in the vacuumed tank 7. The carbon monoxide is introduced into the tank 7 so as to be brought into contact therewith. Thereby, the objective clear red color can be developed by a reaction between hemoglobin and carbon monoxide.

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File: JPAB

Jan 14, 1993

PUB-NO: JP405003752A

DOCUMENT-IDENTIFIER: JP 05003752 A

TITLE: METHOD FOR KEEPING AND IMPROVING COLOR-DEVELOPMENT OF MEAT

PUBN-DATE: January 14, 1993

INVENTOR-INFORMATION:

NAME

TAMAYAMA, HIROYA

KOBAYASHI, TADASHI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

TAMAYAMA HIROYA

N/A

APPL-NO: JP03156955

APPL-DATE: June 27, 1991

US-CL-CURRENT: 426/263

INT-CL (IPC): A23B 4/24; A23L 1/31; A23L 1/325; A23L 1/27

ABSTRACT:

PURPOSE: To keep and improve the color-development of meat and to keep the freshness, color, taste and flavor of the meat over a long period by contacting meat with carbon monoxide gas in a closed vessel to effect the absorption of the gas and discharging the carbon monoxide gas from the vessel.

CONSTITUTION: Meat of fish, poultry or animal is made to contact with carbon monoxide gas in a closed vessel C to effect the absorption of the gas and, thereafter, the carbon monoxide gas is discharged to improve the color-development of the meat and keep the color and taste of the fresh meat over a long period. The method is especially effective for the treatment of tuna meat.

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File: JPAB

Dec 3, 1993

PUB-N0: JP405317000A

DOCUMENT-IDENTIFIER: JP 05317000 A

TITLE: METHOD FOR REDDENING LEAN MEAT HAVING UNDERGONE CHANDE OF COLOR

PUBN-DATE: December 3, 1993

INVENTOR-INFORMATION:

NAME

HANADA, TAKUZO

ASSIGNEE-INFORMATION:

NAME

HANADA TAKUZO

COUNTRY

N/A

APPL-NO: JP04342084

APPL-DATE: December 22, 1992

US-CL-CURRENT: 426/263

INT-CL (IPC): A23L 1/31

ABSTRACT:

PURPOSE: To simply and efficiently obtain lean meat having excellent flavor, freshness and sanitation by bringing lean meat having undergone change of color into contact with a carbon monoxide gas and reddening the lean meat again.

CONSTITUTION: Lean meat such as tuna or beef having undergone change of color is brought into contact with a carbon monoxide gas and is reddened again.

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File: JPAB

Jun 28, 1986

PUB-NO: JP361141863A
DOCUMENT-IDENTIFIER: JP 61141863 A
TITLE: COLOR-DEVELOPING RREATMENT OF RAW MEAT

PUBN-DATE: June 28, 1986

INVENTOR-INFORMATION:

NAME
IIMURA, TOKO
ISHII, TSUTOMU
KONISHI, KUNIHARU

ASSIGNEE-INFORMATION:

NAME	COUNTRY
IIMURA TOKO	N/A
ISHII TSUTOMU	N/A
KONISHI KUNIHARU	N/A

APPL-NO: JP59265637

APPL-DATE: December 17, 1984

US-CL-CURRENT: 426/644; 426/641
INT-CL (IPC): A23L 1/31; A23L 1/325

ABSTRACT:

PURPOSE: To prevent the discoloration of raw meat of animal and fish, and to keep stable scarlet color of the meat, by keeping the meat in a carbon monoxide gas atmosphere, thereby bonding the heme pigment in the meat with carbon monoxide.

CONSTITUTION: Raw edible meat of animal, fish, shellfish, etc., is maintained in an atmosphere of carbon monoxide gas or its mixture with an inert gas to bond the heme pigment in the raw meat with carbon monoxide.

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